



# OUR FAVORITE HOLIDAY RECIPES 2023-24

Literary Division  
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# EDITOR'S NOTE

During the height of the Covid-19 shutdown, we were all looking for ways to get through the insanity. The extra time we weren't using to commute, and the scarcity of common products, led us to discover new ways of life.

For some of us, extra time and boredom led to food experiments, such as finding new recipes for the strange produce in our CSA boxes, baking artisanal bread, starting vegetable gardens, pickling everything in sight, and brewing beer.

In that vein, Megan Somers came up with the idea of creating a cookbook from recipes submitted by employees of the Literary Division. The result was "Our Favorite Holiday Recipes, 2020-21."

While we're back in the office for some portion of our work week, the holidays may still be a season when folks pull out traditional recipes for sharing. I think it's time we update our cookbook with some new content...Lit, here you are!

Many thanks to everyone who shared their favorite recipes and food-related content. We couldn't have done it without you! A special thanks to Lisa Ellis and Alhanif Rashid for helping to make this a reality.

And to all the folks in Lit who keep the copyright registration wheels turning, I wish you a very safe and happy [insert holiday(s) of your choice]!

Janet





# STARTERS

Coconut Curry Chicken  
Balls (2021)

Mom's Sausage Cheese  
Balls (2021)

Vegan Sausage Cheese  
Puffs (2021)



# COCONUT CURRY CHICKEN BALLS

JANICE PEÑA

*These no-cook appetizers bring a tropical flavor to your holiday celebrations.*

*Bite-sized, creamy, tangy, and dusted with coconut, they look like tiny snowballs – perfect for a winter gathering!*

## Ingredients:

2 c chopped cooked chicken (leftover or canned)

1 (8 oz) package cream cheese, softened to room temperature

½ c chopped almonds

4 tbsp mayonnaise

3 tbsp mango chutney

2 tsp curry powder

1 tsp salt

1 c unsweetened grated coconut (Note: I have also used sweetened grated coconut, and it works fine.)



## Directions:

Mix all ingredients except coconut in a large bowl until well incorporated.

Form 1 tbsp of the mixture into a ball and roll in coconut until coated. Repeat with the remaining mixture.

Refrigerate until ready to serve.

Time: 30 minutes

Yield: 16

# MOM'S SAUSAGE CHEESE BALLS

JANET ALGER

*(See the next page for a vegan version)*

## Ingredients:

2 lb sausage

1½ c biscuit mix

4 c cheddar cheese, shredded

½ c finely chopped onion

½ c finely chopped celery

½ tsp garlic powder

## Directions:

Preheat oven to 375°.

Mix all ingredients.

Form into 1" balls.

Bake 15 minutes on  
ungreased cookie sheet til  
golden brown.

Can be frozen uncooked.

Makes ~72 balls.



# VEGAN SAUSAGE CHEESE PUFFS

JANET ALGER

## Ingredients:

14 oz vegan ground sausage, such as Lightlife Gimme Lean Plant-Based Ground Sausage

8 oz vegan shredded cheese, such as Follow Your Heart Cheddar Shreds

1 c whole-wheat flour

1 tsp salt

2 tsp baking powder

½ tsp paprika

½ tsp garlic powder

⅛ tsp pepper

3 tbsp of plant-based milk (as needed)



## Directions:

Preheat the oven to 375°.

Mix the whole-wheat flour, salt, baking powder, paprika, garlic powder, and pepper in a large bowl.

Add the vegan sausage and vegan shredded cheese to the bowl and mix it into the flour with your hands while breaking up the sausage.

If the mixture is too dry add a tbsp of milk at a time to help combine everything together.

Roll out 1½" size sausage balls and place them on a parchment or silicone-lined baking sheet.

Bake for 20-22 minutes.

Makes 30-35 balls.





# MAIN DISHES

Japanese Mum's Chicken (2023)  
Cheesy Enchilada Bake (2023)  
Jalapeno Velveeta Enchiladas (2023)  
Polenta & Italian Sausage Sauce (2023)  
Tuna Casserole (2023)  
Shrimp Spaghetti (2021)  
Heather's Six-Cheese Macaroni and Cheese (2021)  
Tom's Broccoli Casserole (2021)  
Broccoli-Pecorino Tart (2021)  
Pizza dough and sauce (2023)  
Miso Mushroom Lentil Pie (2023)  
Lentil Brown Rice Polou (2023)



# JAPANESE MUM'S CHICKEN

SANDY CURTIN

*The recipe is from a woman who was hosting a Japanese student. It was the teenage student's favorite food; she phoned her mom in Japan for the recipe so she could cook it for her host family.*  
(food.com)

## Ingredients:

8 chicken drumsticks, skin on (the skin is important for flavor)

1 c water

½ c balsamic vinegar

⅓ c soy sauce

2½ tbsp sugar

1 garlic clove, peeled and bruised

1 small hot chili pepper slit open with seeds removed

## Directions:

Place all ingredients in a saucepan over high heat.

Bring to a boil, then reduce to a simmer for about 20 minutes.

Remove any scum that rises to the surface.

Increase heat, turning drumsticks frequently in the liquid. Cook until the liquid has reduced to a sticky glaze.

Arrange the chicken on a serving platter. Remove the garlic clove and chili from the liquid and spoon the glaze over.

Note: It's a glaze rather than a sauce, so there's not a whole lot of it. A glaze is sticky and coats the meat. The liquid will thicken to a glaze if you are patient - it takes a bit of time. If you feel your chicken is cooked (and going to overcook) remove it before going on to reduce the liquid. If you do it this way, rather than thickening with cornstarch, you will get a richer glaze.







# CHEESY ENCHILADA BAKE

LORNA OLIVIGNI TRIPLET

## Ingredients:

½ c onion  
1 garlic clove, minced  
1 tbsp vegetable oil  
2 (4 oz) cans chopped green chilies  
¼ c chicken broth  
¼ tsp chili powder  
¼ tsp cumin  
6 (6") corn tortillas  
2 c chopped cooked turkey  
2 c (8 oz) shredded mild cheddar cheese  
2 c (8 oz) shredded mozzarella cheese  
2 tbsp chopped cilantro

## Directions:

Heat oven to 375°

Cook and stir onion and garlic and oil. Stir in chilies, chicken broth, chili powder, and cumin. Simmer on medium heat for 10 minutes to reduce liquid.

Place 3 tortillas in greased 8x12" baking dish. Layer with ½ turkey, chili mixture and cheese. Sprinkle with 1 tbsp cilantro.

Repeat with remaining tortillas, turkey, etc.

Bake uncovered for 30 minutes.

6 servings





# POLENTA & ITALIAN SAUSAGE SAUCE

LORNA OLIVIGNI TRIPLETT

## Ingredients:

### (Sauce)

1 lb Italian sausage, cut in 1" pieces  
1/2 c diced onion  
1 lb can tomatoes  
1 (6 oz) can tomato paste  
1 c water  
1 tsp salt  
1 tbsp parmesan cheese

### (Polenta)

3/4 c corn meal  
3/4 c cold water  
1/2 tsp salt  
1 1/4 c boiling water

## Directions:

### (Sauce)

Brown sausage (slowly) then add rest of sauce ingredients.

Simmer uncovered for 1 1/2 hours or til thick. Stir occasionally and skim off fat.

Serve over polenta or spaghetti.

### (Polenta)

Combine cornmeal, cold water, and salt.

Gradually add to rapidly boiling water and stir til thick.

Cover and cook over LOW heat about 45 minutes. Stir occasionally.

Put into 9" pie tin and press with spoon to smooth.

Cool 5 minutes, cut into wedges and serve with sausage sauce.





# JALAPENO VELVEETA ENCHILADAS

ROBBI MCKINZIE

*Yes, I stole this from Velveeta! This is your regular enchilada recipe with a twist. This recipe adds cheese to the meat, so you get some cheesiness inside and outside the enchilada! If you don't have Velveeta on hand, you can substitute with your favorite cheese(s) instead.*

## Ingredients:

1 lb lean ground beef  
2 c enchilada sauce, divided  
1 onion, chopped  
6 oz Jalapeno Velveeta in 1/2" cubes  
12 (6") corn tortillas, softened  
1 c chopped red & green peppers

## Directions:

Heat oven to 350°

Brown meat with onions and peppers in large skillet; drain & return meat mixture to skillet.

Add 1/2 c enchilada sauce and half the Velveeta; mix well.

Spread 1/2 c of the remaining enchilada sauce onto bottom of 9x13" baking dish (greased)

Spoon 1/4 c meat mixture down center of each tortilla and roll up. Place seam-side down in baking dish. Top with remaining enchilada sauce and Velveeta.

Bake 20 minutes or until enchiladas are heated through and Velveeta has melted.





# TUNA CASSEROLE

ROBBI MCKINZIE

*This is your basic tuna noodle casserole! I am not a big fan of cooking, so this is the simple way to make it. Instead of making your own cream, I use a cheat—canned soup! Also, this recipe helps relieve stress. To make cracker crumbs on top, I put crackers in a Ziploc bag and then pound them out with a glass or jar!*

## Ingredients:

2 (5 oz) cans chunk light or albacore tuna in water  
1 c frozen peas (optional)  
½ c milk  
¾ c butter crackers, crushed  
4 oz (about 2½ c) egg noodles  
1 (10.75 oz) can cream of mushroom soup  
¼ tsp garlic powder  
1 tsp dried thyme (optional)  
8 oz shredded sharp cheese

## Directions:

Preheat oven to 375°.

Cook noodles according to package instructions, adding peas during the last 2 minutes of cooking; drain in colander.

In a separate large bowl, mix soup, milk, and garlic powder. Stir in noodles, peas, tuna, thyme, & ½ c of cheese.

Transfer to an 8" or 9" square (1½ qt) casserole. Bake 15 minutes, then top with cracker crumbs and remaining cheese.

Continue baking 5-10 minutes or until heated through.

Tip: Use low fat/sodium soup.  
Total Time: 35 minutes





# SHRIMP SPAGHETTI

LORNA OLIVIGNI TRIPLETT

## Ingredients:

4 tbsp + 2 tsp oil	2 whole pimentos
¼ lb mushrooms	1 bay leaf
½ green pepper	1 tsp thyme
2 cloves garlic	pepper, salt
1 large yellow onion	½ c dry white wine
1 can stewed tomatoes	1 lb shrimp
20 black olives	1 lb spaghetti
	grated cheese

## Directions:

Slice pepper thin, dice mushroom, garlic, and onion, and sauté in 4 tbsp oil until onion is clear.

Break tomatoes into small pieces and lay on top of sautéed ingredients. Put olives, cut in quarters, on top; add pimentos cut in strips. Then add bay leaf, thyme and sprinkle of pepper. Pour on wine, cover and simmer for half an hour.

Cut shrimp in bite size pieces, add to sauce, and cook 10-20 minutes.

Cook spaghetti, rinse, lubricate with 2 tsp oil, sprinkle with Parmesan cheese, toss and serve!



# HEATHER'S SIX-CHEESE MACARONI AND CHEESE

HEATHER WIGGINS

## Ingredients:

1 box of elbow macaroni  
1 can of evaporated milk  
2 eggs  
½ c of flour  
1 stick of butter (unsalted)  
1 tsp dry mustard  
1 tbsp garlic powder  
Salt to taste  
Pepper to taste  
Some love 😊

**Cheese:** I just purchased the larger cheese blocks at the grocery store and cut those up. I used smaller blocks for Gouda and Provolone. Cut the cheese by hand—do not buy pre-cut cheese. Trust me, this makes a difference!

Monterrey Jack  
Muenster  
Provolone  
Gouda  
Sharp Cheddar  
Mild Cheddar



## Directions:

1. Pre-heat oven to 350°.
2. Boil macaroni.
3. When the macaroni is almost ready, use a separate (medium-large) pot to melt the butter. Add flour once the butter is melted but keep the heat at medium to low so that the mixture doesn't burn. Mix the flour and butter together as best as possible.
4. Add the evaporated milk. If the mixture is too thick, then add a bit of regular milk to get it to thin a bit.
5. Add dry mustard, garlic powder, salt, and pepper and continue stirring.

6. Add a small handful of each cheese and stir slowly allowing the cheese to melt into the mixture.

7. Add an additional handful of each type of cheese (small, even smaller for Provolone and Gouda). Keep stirring and allow the cheese to melt and merge into the sauce.

8. While the sauce is simmering on low, drain the macaroni and pour into baking container—preferably a wide and deep dish.

9. Add the cheese sauce to the macaroni and mix evenly throughout. I also like to add some of the whole cheese to this mix. But save some of the cheese for the top.

10. Mix in the two eggs (this helps to hold it together).

11. Use the remaining cheese to cover the top of the mixture—evenly distributing the different types of cheese.

12. Put the pan in the oven and bake for about 45 minutes to an hour—the top should get nice and golden, that is a good indicator!

13. After it cools for a small bit, enjoy the deliciousness!!!



# TOM'S BROCCOLI CASSEROLE

ANNE HARPER

## Ingredients:

8 c broccoli florets  
½ c butter  
½ c all-purpose flour  
2 c heavy cream  
½ tsp salt  
½ tsp pepper  
⅛ tsp cayenne pepper  
1 c shredded Monterey Jack cheese  
1 c sour cream  
1 c shredded cheddar cheese  
2 c crushed buttery crackers (Ritz)

## Directions:

1. Preheat oven to 350° and prepare 9x13" pan
2. Add broccoli to large pot of boiling water and cook for 5-7 minutes then drain and set to the side.
3. Melt butter in medium pan at medium/low heat, whisk in flour until well combined then whisk in heavy cream, salt, pepper, cayenne pepper, and Monterey Jack cheese reduce heat to simmer continue to whisk until thickened and simmers slightly around edges, remove from heat and stir in sour cream.
4. Put broccoli in casserole dish and top with cream mixture, top that with the cheddar cheese and then the crushed crackers.
5. Bake for 35-40 minutes.
6. Serve warm.



# BROCCOLI-PECORINO TART

LISA OBERSTOETTER

## Ingredients:

All-purpose flour

1 sheet puff pastry, thawed

1 bunch broccoli, cut into small florets

2 tbsp olive oil

2 cloves garlic, thinly sliced

½ tsp red pepper flakes

½ c shaved Pecorino Romano cheese

Salt

Pepper



## Directions:

1. Preheat oven to 400°.

2. On a lightly floured surface, roll out puff pastry to a 12" square; transfer to a baking sheet that has been lined with parchment paper.

3. With a paring knife, lightly score puff pastry ½" from edges to create a border.

4. In a bowl, toss together broccoli, olive oil, garlic, and red pepper flakes. Season with salt and pepper.

5. Scatter broccoli mixture evenly on pastry; sprinkle with Pecorino Romano and bake until pastry is a deep golden color (approximately 30 minutes).





# PIZZA DOUGH & SAUCE

JONATHAN DICKEY

*I usually make dough on Friday, have 1 pizza on Saturday, and save half the dough to make another pizza the following weekend.*

## Ingredients:

### (Dough)

3½ c bread flour  
1 tbsp garlic powder  
½ tbsp active yeast  
1 tsp olive oil  
1 tsp Italian seasoning (I use King Arthur pizza seasoning but Italian seasoning works almost as well)  
1 tsp table salt  
1¾ c warm water ~95-97° (too hot will kill the yeast; too cold won't activate it well)

### (Sauce)

1 medium red onion  
1 (28 oz) can of crushed tomatoes with basil  
1½ tbsp unsalted butter  
4 cloves of garlic, minced  
1 tsp oregano  
¾ tsp salt  
½ tsp red pepper flakes  
½ tsp ground chipotle chili powder  
¼ tsp sugar (to reduce acidity; taste sauce while cooking to see if more is needed)



## Directions:

### (Dough)

Wisk flour, yeast, garlic powder, and Italian seasoning together.

In a stand mixer mix using dough hook, combine flour mixture with water.

When water almost completely incorporated into flour mixture add salt and olive oil.

After completely mixed, cover with towel and place in warm spot to rise for four hours.

Can use right after it rises but recommend putting in airtight container in refrigerator at least overnight, up to week for it to continue rising and so it ferments a little.

Makes two (10-11") pizzas or one (14-15") pizza

### (Sauce)

Shred onion, set to the side.

Melt butter in a medium saucepan on medium heat.

Once butter is melted add shredded onion, oregano, red pepper flakes, salt, and chipotle chili powder and stir until onion is browned, 1-2 minutes.

Add tomatoes, garlic, and sugar, stir and let simmer on low heat for about an hour to evaporate water content and thicken sauce

Use on pizza, store leftover sauce in airtight container in refrigerator if planning to use again within a week, otherwise freeze until ready to use again.

Covers 4-5 (10-11") pizzas to taste

### (Baking)

Preheat oven to 525°

Split dough in half, and form into two balls, unless you want to make one large then make into one ball.

On parchment paper, flatten one ball and spread out from center using palm of hand until it is desired thickness and diameter (repeat with second ball if making two pizzas), cover and let rest 1-2 hours before cooking.

Top with sauce, desired toppings, and cheese.

Put in oven for four minutes.

Rotate and cook for another three minutes.

Turn oven to broil, and continue cooking pizza until cheese browns desired amount, 1-2 minutes.

Take out and let cool down for 5-10 minutes.

Cut and enjoy!





# MISO MUSHROOM & LENTIL POT PIE

MARGARET SWEENEY

*I came upon this pot pie recipe when searching for something new to do with turnips from my CSA, and it was a surprise hit. Use this recipe as a guide and adjust measurements and ingredients as necessary*  
([dishingupthedirt.com](http://dishingupthedirt.com))



## INGREDIENTS:

### (Crust)

1 ¼ c all-purpose flour (spooned and leveled) plus more for the work surface  
¼ tsp fine sea salt  
½ c (1 stick) cold unsalted butter  
3-6 tbsp ice water  
1 egg  
1 tbsp milk or cream

### (Filling)

½ c lentils  
¼ tsp salt  
1 bay leaf  
3 tbsp unsalted butter (divided)  
1 lb chanterelle mushrooms, roughly chopped  
1 medium onion, finely chopped  
2 tsp dried thyme  
¼ tsp crushed red pepper flakes

1 small bunch of turnips, cut into ½" chunks (save the greens)  
3 tbsp white miso paste (to taste)  
2 tsp soy sauce  
¼ c dry white wine  
¼ c all purpose flour  
3 c low salt chicken stock  
1 bunch of roughly chopped turnip greens

## Directions:

1. Make the crust: Cube the cold butter into ½" dice with a sharp knife and place in the freezer to cool back down after handling. Pulse together flour and salt. Add cubed butter and pulse 12-16 times or until the mixture resembles a coarse meal, with a few pea-size pieces of butter remaining. With the machine running, gently pour in the water. Pulse until dough begins to form a ball (it may still be crumbly and that's okay as long as when you pinch it, it holds together.) If it seems too dry add a touch more ice water. Do not over-mix.

2. Form dough into a disk, wrap tightly in plastic, and refrigerate until firm, about 45 minutes to 1 hour (you can also leave the dough in the fridge overnight).

3. Combine 3 c cold water, lentils, ¼ tsp salt, and the bay leaf in medium saucepan; bring to boil. Reduce heat,

cover, and simmer until lentils are tender, 25 to 30 minutes. Drain; set lentils aside.

4. Preheat the oven to 375°.

5. Heat 2 tbsp of the butter in a 10" cast iron skillet over medium heat. Add the mushrooms and cook, stirring occasionally until softened and lightly browned, about 8 minutes. Add the remaining tbsp of butter along with the onion, thyme, and crushed red pepper flakes. Cook, stirring often for about 5 minutes longer.

6. Add the chopped turnips and miso paste and soy sauce. Stir and continue to cook for about 1 minute longer. Add the wine and bring to a boil. Reduce the heat until most of the liquid has evaporated. Stir in the flour to coat the veggies then add the chicken stock ½ c at a time. Bring to a boil, reduce the heat and simmer until the turnips are tender and

the mixture thickens up a bit. Stir in the chopped turnip greens and cooked lentils. Give the mixture a taste test and adjust seasonings as needed (maybe a pinch of salt, more crushed red pepper flakes, more miso, etc) Remove the pot from the heat.

7. On a floured work surface, roll out the dough to ⅛" thickness. Place dough over the pot (being careful not to burn yourself) and fold the overhang inward while pinching to crimp the edge.

Alternatively, you can pour the contents of the pot pie into a pie pan and drape the crust over the pie pan. Cut vents in dough. Brush with egg wash. Place dish on a rimmed baking sheet and bake until crust is golden brown, and the filling is bubbling around edge, 45 to 50 minutes.

Let cool 15 minutes before serving.



# LENTIL BROWN RICE POLOU

JANET ALGER

*This is one of my favorite potluck dishes when there are vegans in the group.*

## Ingredients:

½ medium onion, diced

1 tbsp olive oil

1 c brown rice

1 tbsp tomato paste

2½ c vegetable broth

1 tsp salt

¼ tsp ground cinnamon

¼ c brown or green lentils, rinsed

¼ c golden raisins

½ c pine nuts and/or slivered almonds

## Directions:

Preheat oven to 350°.

In a large pan, sauté onion in oil until soft but not brown. Add rice and cook for 3-4 minutes, stirring frequently so the rice doesn't burn.

Combine the tomato paste, broth, salt and cinnamon. Add this mixture, along with the lentils, to the rice.

Bring to a boil, cover tightly, turn heat low and simmer for 30 minutes.

Stir in raisins & nuts. Mixture should still have some liquid. If not add ¼ c water

Place into a greased baking dish. Cover with foil and bake for 20-30 minutes.





## SOUPS, SALADS & SIDES

Coconut Curry Ramen (2023)

Kabocha French Lentil Soup (2023)

Lentil Barley Stew (2023)

Turkey Rice Soup (2023)

Leftover Turkey Salad (2023)

Pomegranate Salad with Cider Dressing  
(2023)

Dot's Salad (2023)

Italiano Rotini Salad (2023)

Spicy Roasted Sweet Potatoes (2023)

Cranberry Sauce with Apples and  
Cinnamon (2021)





# COCONUT CURRY RAMEN

MEGAN SOMERS

*I often make this for guests—especially if they're vegetarian/vegan—and if so, I double the recipe. You can do the prep work before your guests arrive and then just throw everything in the pot shortly before you want to eat. If you're serving meat-eaters, you can add some shredded chicken. This is adapted from [themodernproper.com](http://themodernproper.com).*

## Ingredients:

1 tbsp red curry paste

1 tbsp yellow curry powder

1 tbsp sesame oil

1 tbsp garlic, minced

1 tbsp fresh ginger, minced

4 c chicken stock; you can use vegetable stock if you'd like the recipe to be vegetarian or vegan.

1 (14 oz ) can light or full-fat coconut milk; it's definitely better with full-fat, of course, but I've used light and it's fine.

½ bunch green onions, green parts, thinly sliced; I'm not a huge fan of green onions; you can use a whole bunch with both the green and white parts if you like them. If doing so, separate the darker green parts from the white/light green.

2 (3 oz) packages dried ramen noodles; I buy them plain, but you can use Top Ramen and just discard the spice packet.

8-16 oz shitake mushrooms, sliced; you can also use cremini or other mushrooms—I like a lot of mushrooms, so I do 16 oz.

1 lime, juiced

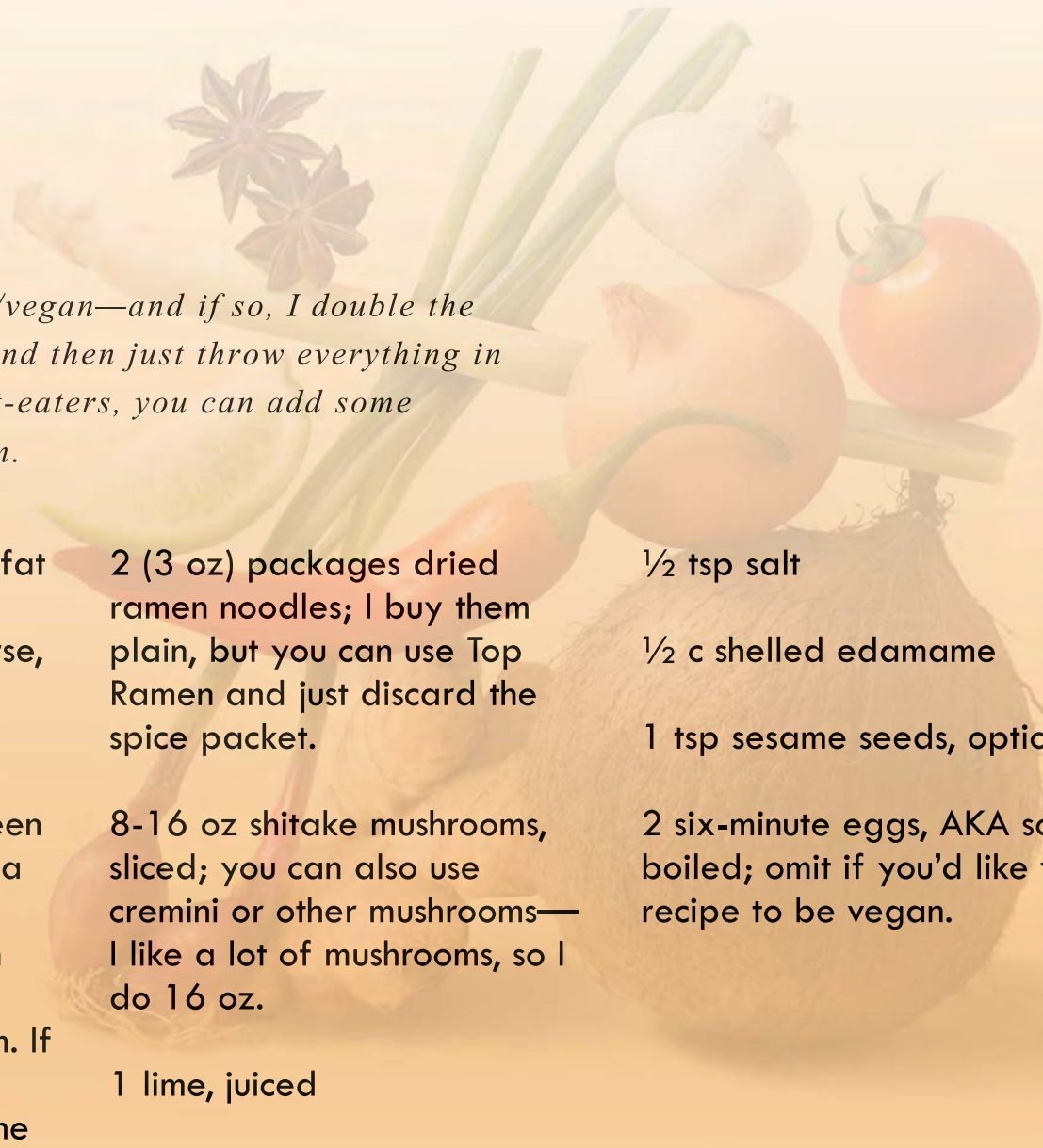
2 baby bok choy, chopped

½ tsp salt

½ c shelled edamame

1 tsp sesame seeds, optional

2 six-minute eggs, AKA soft-boiled; omit if you'd like the recipe to be vegan.



## Directions:

Make the six-minute eggs (if using); set aside.

In a large pot over medium heat, whisk the red curry paste, yellow curry powder, sesame oil, garlic, and ginger until fragrant, about 3 minutes.

Add the stock, coconut milk, most of the green onion (save some for garnish; if using both green and white parts, use only the white and light green parts here and keep the dark green parts for garnish), ramen noodles, mushrooms, lime juice, bok choy and salt. Bring to a boil; boil for 2 minutes.

Add the shelled edamame and boil for 2 minutes longer until noodles are cooked.

Divide the ramen into 3-4 bowls, garnish with remaining green onion, sesame seeds and halved six-minute eggs (if using).







# KABOCHA FRENCH LENTIL SOUP

MARGARET SWEENEY

*I recently made this soup, which is perfect for a rainy day. Rebecca calls for kabocha squash or other dark orange winter squash. I've been buying rugosa squash here in SF at Bi-Rite, it's an heirloom butternut squash - deep orange, creamy - it was really nice in this soup. I doubled this recipe but still used just ½ c water when roasting the squash. (101cookbooks.com)*

## Ingredients:

1 kabocha or other dark orange winter squash, 1½ lb / 24 oz / 680g

½ c / 120 ml water

1 tbsp olive oil

sea salt

1 c / 7 oz / 200g green lentils, rinsed

5 coins ginger, ⅛" thick

1 whole star anise

6 c / 1.5 l water

1 tsp sea salt, plus more to taste

¼ c / 60 ml olive oil

1 yellow onion, medium dice

1 leek, sliced into ¼ moons

1 fennel bulb, medium dice

red pepper flakes



## Directions:

Preheat oven to 425° with a rack in the top third of the oven. Cut the squash in half and remove the seeds. Oil and salt the squash and roast cut side down (in a rimmed baking pan) with the ½ c / 120 ml of water poured into the pan. Roast until tender, about 35 - 45 minutes. When cool enough, scoop out cooked squash and set aside.

In the meantime, in a medium saucepan, combine the lentils, ginger, star anise and water. Simmer until tender, about 30 minutes. Add 1 tsp salt.

In a large stockpot combine the olive oil, onion, leeks, fennel and additional salt. Cook covered over low heat until vegetables soften, about 7 - 10 minutes.

Remove the star anise and ginger coins from the lentil saucepan, then add the lentils, lentil broth and squash to the vegetables in the stock pot. Stir well and cook for another 15 minutes or so, allowing the flavors to blend. Taste and adjust the seasoning here with more salt if needed, and in my case, I used a few generous pinches of red pepper flakes as well.

Serve as-is or topped with lots of garlicky homemade croutons.\*

Serves 4 - 6.

\*For the croutons I simply ripped up the remainder of a day-old loaf of Outerlands bread into tiny shreds, doused it in olive oil, garlic, and a bit of salt, and toasted it in the oven until golden and crunchy - I think the oven was set to 375° at the time.

PREP TIME: 20 MINUTES - COOK TIME: 60 MINUTES







# LENTIL BARLEY STEW

JANET ALGER

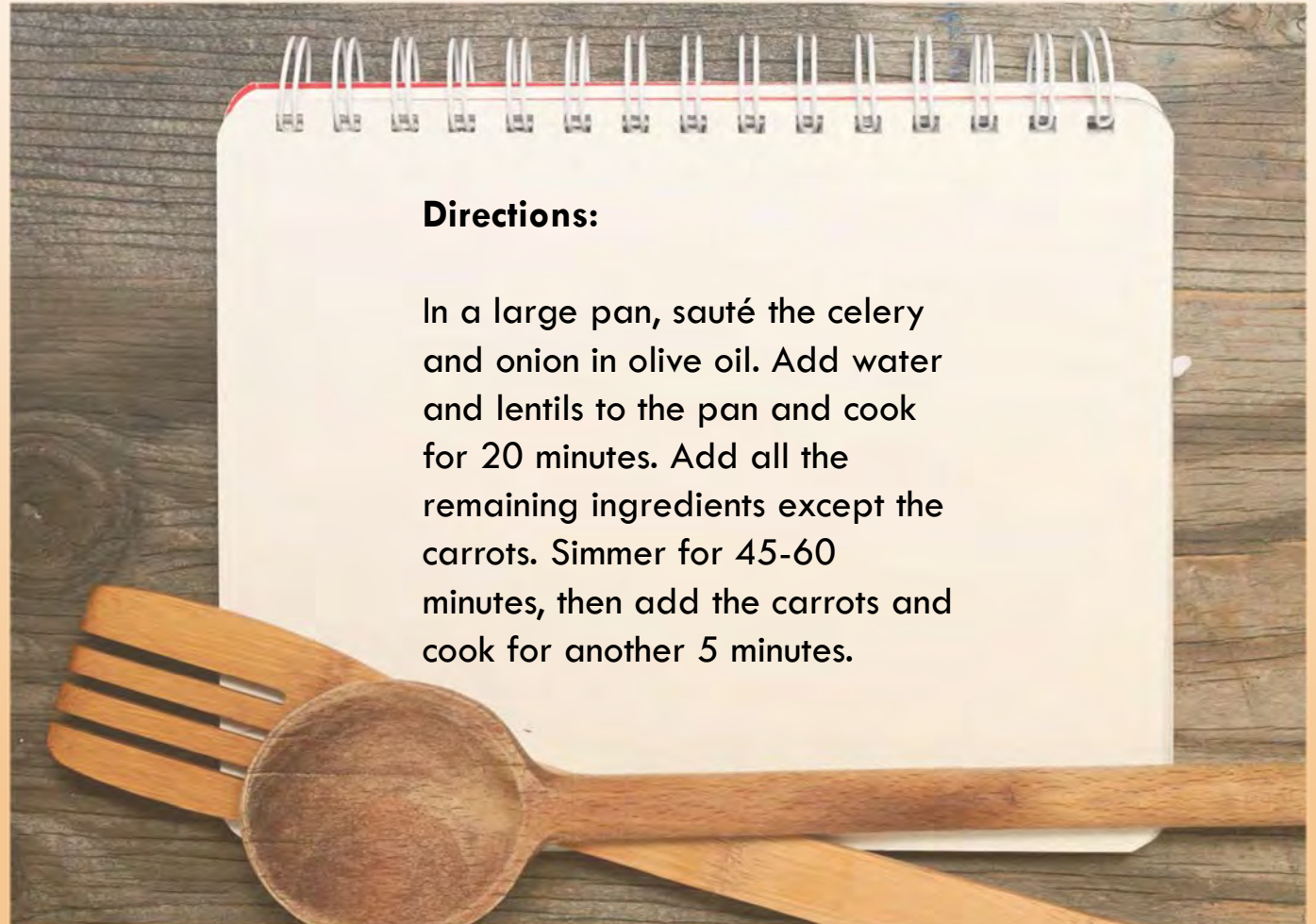
*From the 'More with Less' Cookbook. I really like that the carrots are added near the end of the cooking time, so they still have a bit of crunch. This was one of my favorite recipes as a kid and is still a wintertime treat.*

## Ingredients:

- 1 tbsp olive oil
- $\frac{3}{4}$  c celery, chopped
- $\frac{3}{4}$  c onion, chopped
- 6 c water
- $\frac{3}{4}$  c lentils, rinsed
- 4 c diced tomatoes
- $\frac{3}{4}$  c pearl barley or brown rice
- 2 tsp salt
- $\frac{1}{2}$  tsp ground pepper
- $\frac{1}{2}$  tsp ground rosemary
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  c carrots, chopped

## Directions:

In a large pan, sauté the celery and onion in olive oil. Add water and lentils to the pan and cook for 20 minutes. Add all the remaining ingredients except the carrots. Simmer for 45-60 minutes, then add the carrots and cook for another 5 minutes.





# TURKEY RICE SOUP

LORNA OLIVIGNI TRIPLETT



## Directions:

When carving turkey save carcass and skin.

In about 6 qt salted water simmer slowly 3-4 hours.

Strain and let broth chill overnight.

Next day, add 1 small onion, diced, 3 stalks chopped celery and again simmer 2-3 hours.

Add 1 c diced cooked turkey for every qt of broth.

Add Minute Rice according to your taste (at least one cup).



# LEFTOVER TURKEY SALAD

MEGAN SOMERS

*When I first saw this recipe, I thought the sugar was a weird addition, but it worked. If you like grapes in your chicken/turkey salad, replacing the sugar with grapes might be a good option.*

## Ingredients:

4 c chopped leftover turkey  
½ c mayonnaise (more if you like it extra creamy)  
2 tsp Dijon mustard  
1 tbsp lemon juice  
2 tsp sugar  
½ c finely diced celery  
¼ c sliced scallions  
2 tsp chopped fresh dill

## Directions:

In a large bowl, combine the chopped turkey, mayonnaise, mustard, lemon juice, sugar, celery, scallions and dill, stirring until well combined.

Taste and season the turkey salad with salt and pepper. Serve immediately or refrigerate, covered, until ready to serve.





# POMEGRANATE SALAD WITH CIDER DRESSING

MARGARET SWEENEY

*I had this salad at a Friendsgiving, and it was just wonderful! (loveandlemons.com)*

## Directions:

1. Preheat the oven to 425° and line 2 baking sheets with parchment paper. Place the squash and onions on one, and the halloumi on the other. Drizzle the squash, onions, and halloumi with olive oil and sprinkle with salt and pepper. Roast 20 to 30 minutes or until the squash is tender, the onions are soft, and the halloumi is golden brown around the edges.

2. Make the dressing: In a small bowl, whisk together the olive oil, vinegar, garlic, mustard, maple syrup, salt, and pepper to taste. Set aside.

3. In a small bowl, toss the kohlrabi with a drizzle of the dressing and toss to coat. In a medium bowl, combine the farro, herbs, and about 1/4 of the dressing.

4. Assemble the salad on a large platter with the farro, mixed greens, squash, onions, halloumi, kohlrabi, carrots, apple, and the walnuts or pepitas. Drizzle with the remaining dressing, as desired, and sprinkle the pomegranate arils and feta cheese on top. Season to taste. I like to add a good squeeze of lemon at the end, or just before serving for extra pop. Top with the microgreens, if using.

## Ingredients:

### (Roasting)

1 acorn squash, cut in half w/o seeds, sliced into 1/4" pieces  
1 c halved cipollini onions or shallot wedges  
8 oz halloumi, cubed  
Extra-virgin olive oil, to drizzle  
Sea salt & freshly ground black pepper

### (Dressing)

1/4 c extra-virgin olive oil  
2 tbsp cider vinegar  
1 garlic clove, minced  
1/2 tsp Dijon mustard  
1/2 tsp maple syrup  
1/2 tsp sea salt  
Fresh-ground black pepper

### (Salad)

1 1/2 c cooked farro  
1 c finely chopped fresh herbs (parsley and/or cilantro)  
mixed salad greens (handful)  
2 small kohlrabi bulbs, peeled and sliced paper thin (or 2 more carrots)  
2 carrots, peeled into ribbons  
1/2 apple, thinly sliced  
2 tbsp toasted walnuts or pepitas  
1/3 c pomegranate arils  
1/4 c crumbled feta cheese  
Handful of microgreens (optional)  
Fresh lemon juice, to taste





# DOT'S SALAD

LORNA OLIVIGNI TRIPLETT

## Ingredients:

1 can black olives	(Dressing)
2 small cans mushrooms	1 pt mayo
1 head cauliflower	2 tsp horseradish
1 can water chestnuts	1/2 tsp dry mustard
2 cans shrimp or chicken	
Cherry tomatoes	





# ITALIANO ROTINI SALAD

LORNA OLIVIGNI TRIPLET

## Ingredients:

½ lb rotini noodles, uncooked

1 c sliced fresh mushrooms

1 c thinly sliced pepperoni

½ c julienne cheddar cheese strips

½ c sliced pitted olives

3 large green onions, sliced

½ c olive oil

1 ⅓ c red wine vinegar

1 tsp Italian seasoning

1 tsp garlic powder

½ tsp salt

½ tsp pepper

## Directions:

Prepare rotini according to package instructions; drain.

Combine rotini and next 5 ingredients.

Blend olive oil, vinegar, Italian seasoning, garlic powder, salt, and pepper.

Toss dressing with salad mixture.

Serve immediately or cover and chill. Refrigerate leftovers.

6-8 servings







# SPICY ROASTED SWEET POTATOES

MEGAN SOMERS

*This is what I bring to my family's Thanksgiving dinner every year. One year I decided to switch it up and bring something else, and I've never heard the end of it; now I know better! They could not be easier to make (other than chopping the sweet potatoes, which is a pain), and in my opinion are so much tastier than the mashed-and-marshmallow-topped dish I grew up with.*

*(Adapted from Allrecipes.com)*

## Ingredients:

- 4 large sweet potatoes, peeled and cubed
- 6 tbsp olive oil
- 3 tbsp paprika
- 4 tsp packed brown sugar
- 1 tsp ground black pepper
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp poultry seasoning
- 1 tsp chili powder
- 1 pinch cayenne pepper (more if you want them spicier)

## Directions:

1. Preheat the oven to 425°.
2. Place sweet potatoes into a large bowl; drizzle with olive oil. Add all the spices; toss until potatoes are evenly coated. Spread onto a baking sheet.
3. Bake in the preheated oven for 15 minutes, then stir/flip potatoes. Continue baking until potatoes are golden and tender, 15-20 minutes more (more if you want them a bit crispy).



# CRANBERRY SAUCE WITH APPLES & CINNAMON

JESSICA CHINNADURAI

*(culinaryhill.com)*

## Ingredients:

1 c granulated sugar  
¾ c water  
¼ tsp ground cinnamon  
¼ tsp salt  
12 oz fresh cranberries, picked over (see note 1)  
1 c tart apples, peeled and diced (see note 2)

Note 1: Fresh cranberries freeze well, so stock up when you see them. If your cranberries are already frozen, no need to thaw. Just cook them straight from the freezer and add 2 minutes to the simmering time.

Note 2: I like tart Granny Smith apples because they hold their shape in the sauce.

## Directions:

In a medium saucepan, bring sugar, water, cinnamon, and salt. to boil. Stir occasionally to dissolve the sugar.

Stir in cranberries and apples. Simmer until slightly thickened and the berries begin to pop, about 10 minutes. Remove from heat and cool to room temperature or chill

Yield: This recipe makes 3 c of sauce, enough for 12 (¼ c) servings.

Make ahead: Cool the cranberry sauce completely, then keep refrigerated for up to 3 days, or freeze up to one month in advance. Thaw in the refrigerator overnight before serving.

Freezer: Cooled sauce can be frozen up to 3 months. Thaw overnight in the refrigerator before serving.





# BREADS

Ida's Hot Rolls (2021)

No-Knead Crusty Bread  
(2023)

Southern Corn Bread  
(2023)

Modified Trader Joe's  
Pumpkin Bread (2021)

Strawberry Banana Bread  
(2023)

Sarah's Cranberry Bread  
(2023)



# IDA'S HOT ROLLS

LORNA OLIVIGNI TRIPLETT

## Ingredients:

2 c hot water  
1 c milk  
3 tbsp yeast  
2 tsp salt  
5 tbsp sugar  
2 eggs  
 $\frac{3}{4}$  c oil  
All-purpose flour

## Directions:

Combine ingredients and let stand without stirring until yeast dissolves and rises to the top.

Add eggs, oil, and enough flour to make a soft dough.

Knead and let rise until double.

Form rolls, put in greased pan and bake 20-25 min. at 375°.







# NO-KNEAD CRUSTY BREAD

LISA ELLIS

*I live by this. Sharing in case anyone else is interested in making bread from scratch without having to do much work. From the King Arthur website (with my notes added)*

## Ingredients:

5 c flour\*

1/4 tsp instant yeast

2 1/4 tsp salt (I usually use 1 1/2 -2)

2 2/3 c room temp water

Cornmeal or semolina for coating the pot\*\*

\*I use a mix of white and whole wheat flour, usually, either 4 c white, 1 whole wheat or 3 c white, 2 whole wheat

\*\*I rarely have this, so I usually skip it



## Directions:

1. First thing to do when baking this bread? Decide on a timeframe. The dough is stirred together; rests for 10 hours; is put into a crock; rises for 2 hours, and bakes for 45 minutes. So that's just under 13 hours. It's a good weekend bread; stir it together Friday night at about 10 pm; scoop it into the crock about 8 am Saturday; bake about 10 am, and your bread will be baked, cooled, and ready to slice by noon.

2. Be sure you have something to bake the bread in, namely a 4-4½ qt round, deep covered crock, Dutch oven, or casserole dish. It must be oven-safe (obviously); it really does need a lid, and it must be deep enough (about 4") to hold the rising dough.

3. To make the dough: Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Place all of the ingredients in a large mixing bowl. Stir to combine. At first the dough will stick to the spoon and follow it around the bowl. But once all the flour is completely absorbed (after about 10 seconds of vigorous stirring), the dough will become softer and stick to the sides of the bowl. That's it; you're done stirring.

4. Cover the bowl and set the dough aside to rest at cool room temperature for 10 to 12 hours. If it's very hot and humid, do your best to find a cooler spot; about 68-70° is ideal. After its rest, the dough should be very bubbly and will have risen quite a bit.

5. Grease your chosen crock with non-stick vegetable oil spray, then sprinkle with cornmeal or semolina, for a nicely crunchy crust. Be sure the crock is well-greased; the last thing you want is for the baked bread to stick.

6. Gently stir the dough down and scoop it into the greased crock. Add the lid and let the dough rest and rise for 1½-2 hours at cool room temperature; again, 68-70° is ideal. Towards the end of the rising time, preheat your oven to 450°.

7. Check the dough before putting it in the oven; it will have risen about ½" and show some large bubbles on the surface, though it'll be flat across the top, not domed. Shake the crock very gently; the dough should jiggle a bit.

8. To bake the bread: Bake the bread for 45 minutes with the lid on. Remove the lid and bake for an additional 5 to 10 minutes, until the top of the loaf is golden brown with deeper brown blisters (from the bubbles). Remove the crock from the oven and turn the bread out onto a rack to cool.

9. Store completely cool bread, well wrapped, at room temperature for several days. Freeze for longer storage.



# MODIFIED TRADER JOE'S PUMPKIN BREAD

KATHRYN BUSCAGLIA

## Ingredients:

1 package Trader Joe's pumpkin bread mix

2 large eggs (room temperature)

1/4 c walnut oil (*see note*)

1/4 c water

1 heaping c canned pumpkin (make sure to use *plain* canned pumpkin)

Extra cinnamon, ginger, and nutmeg spices to taste



## Directions:

Mix everything together in one bowl (if it seems too thick when mixing, you can add an extra tbsp or two of water) and bake following instructions on the box.

**Note:** Use another type of oil if nut allergies are a concern.



# STRAWBERRY-BANANA QUICK BREAD

JONATHAN DICKEY

## Ingredients:

(Batter)

$\frac{3}{4}$  c frozen strawberries, thawed and drained; reserve juice  
 $\frac{3}{4}$  c granulated sugar  
 $\frac{1}{2}$  c softened butter  
2 large eggs  
3 ripe bananas, mashed  
1 tsp baking soda  
 $\frac{1}{2}$  tsp salt

(Glaze)

1 tbsp unsalted butter, melted  
2 tbsp milk  
1 c powdered sugar

## Directions:

Preheat oven to 375°. Spray loaf pans with non-stick spray.

In food processor pulse strawberries, transfer to med saucepan, cook over med heat, stir occasionally until reduced by half, set aside.

In stand mixer bowl cream granulated sugar and butter until fluffy.

Add eggs and mashed bananas, beat until combined.



In a large bowl combine flour, baking soda, and salt.

Add flour mixture to stand mixer, a little at a time until combined.

Fold strawberries into mixture.

Bake for 15 minutes.

Reduce oven to 350°. Bake for (30 minutes for full loaf, 15-20 for mini-loaves) until toothpick comes out clean. Set on wire rack until cool.

Make glaze – combine melted butter, milk, powdered sugar, and 2-3 tbsp of the reserved strawberry juice.

Pour glaze over loaves and let sit until hardened.

Makes 3 mini-loaves or 1 full size loaf.



# SARAH'S CRANBERRY BREAD

JANET ALGER

*One of my favorite holiday treats!*

## Ingredients:

	1/2 c orange juice
2 1/4 c flour	1/3 c warm water
1 c sugar	1/3 c melted butter
2 tsp baking powder	1 large egg
1 1/2 tsp salt	1 1/2 c cranberries, halved
1/2 tsp baking soda	1/2 c pecans, roughly chopped
3 tbsp orange peel	

## Directions:

Preheat oven to 350°. Grease a 9x5x3" loaf pan.

Sift together first five ingredients. Stir in orange peel.

Combine next four ingredients and gently fold in the dry ingredients. STIR ONLY ENOUGH TO MOISTEN. Fold in cranberries and nuts.

Pour into the well-greased pan. Bake for about 1 hour.

The recipe can be doubled and makes 5 mini loaves.







# SOUTHERN CORN BREAD

JANET ALGER

*I have no idea where this recipe came from, but it is verified as a truly southern or Appalachian version.*

## Ingredients:

1 c yellow cornmeal,  
medium stone ground  
preferred

1 c sifted flour

$\frac{1}{4}$  c sugar

4 tsp baking powder

$\frac{3}{4}$  tsp salt

$\frac{1}{4}$  c vegetable  
shortening, cut into  
small pieces

2 large eggs

1 c milk

## Directions:

Preheat oven to 425°. Grease a 9" square baking pan and set aside.

Combine cornmeal, flour, sugar, baking powder and salt. Blend in shortening using a pastry blender or large spoon until well combined with the dry ingredients. Whisk together eggs and milk and gently fold into the cornmeal mixture. Mix only until ingredients are combined.

Pour into the prepared pan.

Bake for 20-30 minutes until golden brown and a toothpick inserted into the center comes out clean. Allow to cool for about 10 minutes before cutting.

Enjoy!





# SWEETS

Chocolate Mint Squares (2023)

Slice and Bake Butter Cookies (2021)

Peppermint Snickerdoodles (2021)

Gingersnaps (2021)

Mom's Ginger Squares (2021)

Santa's Whiskers (2021)

Flourless Brownies (2023)

Ten Dollar Fruit Pie (2023)

Dairy-free Pumpkin Pie (2021)

Pumpkin Cake with Cream Cheese Frosting (2021)

Chocolate Intrigue Cake (2021)

Cherry Bundt Cake (2021)

Gluten Free Chocolate Cake (2021)

Carrot Cake (2023)

Chip's Chocolate Birthday Cake (2023)

Grandma Ramey's Jam Cake (2023)

Grandma Alger's Apple Spice Cake (2023)





# CHOCOLATE MINT SQUARES

LORNA OLIVIGNI TRIPLETT

## Ingredients:

(Chocolate layer)

6 tbsp sweet butter

½ c cocoa

2 c powdered sugar

3 tbsp milk

1 tsp vanilla

(Mint filling)

3 oz cream cheese

2-3 drops green food coloring

2 c powdered sugar

½ tsp peppermint extract

## Directions:

Melt butter over medium heat; add cocoa. Heat just til mixture begins to boil, stirring constantly until smooth. Remove from heat. Add powdered sugar, milk, and vanilla. Return to heat and stir till mixture appears melted and glossy. Pour ½ mixture onto lightly greased cookie sheet. Quickly spread into 9" square with spatula. Chill while preparing mint filling.

Combine mint filling ingredients, blending well. If needed, add 1 tbsp milk for spreading consistency. Spread filling over chocolate layer. Chill for 10 minutes. Place remaining chocolate over low heat until melted. Quickly spread over mint filling. Chill thoroughly. Cut into small squares. May be frozen.

Makes about 4 dozen squares.



# SLICE & BAKE BUTTER COOKIES

SANDY CURTIN

*I got this recipe from the inside of a Kerrygold pure Irish butter wrapper. It's worth using Kerrygold - it costs a bit more, but the texture is incredible, and it makes a wonderful, crisp butter cookie.*

## Ingredients:

	$\frac{2}{3}$ c granulated sugar
2 c unbleached all-purpose flour	2 large egg yolks
$\frac{1}{2}$ tsp baking powder	1 tsp vanilla extract
$\frac{1}{4}$ tsp salt	1 large egg white
2 sticks (8 oz or 1 c) salted Kerrygold Pure Irish Butter, at room temperature	



## Directions:

Sift flour, baking powder and salt into medium bowl and set aside. In large bowl beat Kerrygold Pure Irish Butter and sugar until lightened in color and fluffy, using an electric mixer on medium speed, about 2 minutes. Mix in egg yolks and vanilla. Add flour mixture, mixing on low speed just until flour is incorporated and soft, smooth dough forms.

Divide dough into 2 pieces; form each into a log about 7½" long and 1½" in diameter. Wrap each in plastic wrap. Refrigerate about 1 hour until cold and firm, or overnight. Or freeze, wrapped securely, for up to 1 month. (Defrost in the refrigerator before slicing and baking.)

Position rack in middle of oven. Heat oven to 325°.

Line two baking sheets with parchment paper.

In small bowl, use fork to beat egg white until foamy, about 3 seconds. Use pastry brush to brush then roll each log back and forth in sugar to coat lightly. Use large sharp knife to cut each log into ¼" thick rounds. Place 1" apart on prepared baking sheets. Press nut half into each cookie before baking, if desired.

Bake one sheet at a time until cookie edges and bottoms are light brown, about 18 minutes. Cool 5 minutes on baking sheet, then transfer to wire rack to cool completely. Store in tightly covered container at room temperature up to 3 days.

Makes 60 cookies.

# PEPPERMINT SNICKERDOODLES

GREG McELHATTON

## Ingredients:

1 c shortening  
1 c sugar  
2 eggs  
2 tsp vanilla  
1 tsp cream of tartar  
1 tsp baking soda  
½ tsp salt  
1 c chopped candy  
canes/peppermints

*These cookies are an easy holiday recipe that are perfect for the winter because of the crisp taste of the peppermint. If you have smaller kids, letting them hit candy canes or peppermints (in a Ziploc bag) with a hammer is a fun way to get them involved, although I pulse them in my food processor. Definitely use the parchment paper, unless you want to scrub hardened bits of melted candy cane off your baking sheets afterwards.*

## Directions:

Preheat oven to 375°.

Cream shortening and sugar thoroughly, then add eggs and vanilla; mix well.

In a separate bowl, mix flour, cream of tartar, baking soda, and salt.

Add dry ingredients to shortening mixture in three parts, mixing thoroughly.

Fold in chopped candy canes/peppermints.

Cook on parchment paper in tbsp-sized scoops for 10-12 minutes.



# GINGERSNAPS

LORNA OLIVIGNI TRIPLETT

## Ingredients:

¾ c shortening  
2 tsp baking soda  
1 c sugar  
2 c sifted flour  
¼ c molasses  
½ tsp cloves  
1 egg  
½ tsp ginger  
1 tsp cinnamon  
½ tsp salt

## Directions:

Melt shortening--cool.  
Add sugar, molasses, and egg. Beat well.  
Sift dry ingredients. Add to first mixture.  
Mix well and chill thoroughly.  
Form in 1" ball, roll in granulated sugar.  
Bake on greased cookie sheet at 375° 8-10 minutes.  
Makes about 4 dozen.





# MOM'S GINGER SQUARES

JANET ALGER

## Ingredients:

1/3 c molasses

1/3 c butter

2 c flour

1/3 c brown sugar, packed

1 1/2 tsp ground ginger

1/2 tsp baking soda

1/2 tsp ground cinnamon

1/4 tsp salt

1/4 tsp ground black pepper --  
optional



1/8 tsp ground cloves

1 large egg -- beaten lightly  
powdered sugar

## Directions:

Preheat oven to 375°.

In saucepan, combine molasses and butter. Cook & stir over low heat until butter melts. Remove from heat and pour into large bowl. Cool to room temperature.

In second bowl, stir flour, brown sugar, ginger, baking soda, cinnamon, salt, pepper and cloves. Set aside.

Add egg into cooled molasses mixture. Stir in flour mixture until combined.

Divide dough in half. On waxed paper shape dough 1 1/2" x 5 1/2". Chill in freezer 30 minutes.

Slice logs in 1/8" slices. Place on ungreased cookie sheet. Prick with fork. Bake for 8-10 minutes. Cool on wire rack.

# SANTA'S WHISKERS

JANET ALGER

(*landolakes.com*)

## Ingredients:

1 c butter, softened

½ c sugar

½ c powdered sugar

1 egg

1 tsp vanilla

2¼ c all-purpose flour

1½ c red and/or green candied cherries, chopped

1 tbsp all-purpose flour

1 c coarsely chopped pecans

3 c sweetened flaked coconut



## Directions:

Combine butter, sugar, powdered sugar, egg and vanilla in large bowl. Beat at medium speed, scraping bowl often, until creamy. Reduce speed to low; add 2¼ c flour. Continue beating until well mixed.

Combine cherries and 1 tbsp flour in small bowl; toss to coat. Stir cherry mixture and pecans into dough.

Shape dough into 3 (10" x 1½") logs on plastic food wrap. Roll each in 1 c coconut. Wrap tightly. Refrigerate until firm (1 hour or overnight).

Heat oven to 350°. Cut logs into ¼" slices with sharp knife. Place 1" apart onto ungreased cookie sheets. Bake for 10 to 13 minutes or until edges are very lightly browned.



# EASY TOASTED HAZELNUT FUDGE

JANET ALGER

*This fudge is super quick and simple. It's an amazing addition to any party or as a DIY gift package! Make 2 batches, because it won't last.*



## Ingredients:

1 (14 oz) can  
sweetened condensed  
milk (not evaporated)

1 (10-12 oz) package  
bittersweet chocolate  
morsels, I always use a  
quality chocolate like  
Ghiradelli

½ c hazelnut spread  
(Nutella)

1 c chopped toasted  
hazelnuts

1 tsp vanilla extract

Pinch of salt

## Directions:

1. Grease bottom of an 8" square pan. Line bottom and sides of pan with aluminum foil, allowing 2-3" to extend over sides. Butter foil. Set pan aside.

2. Combine condensed milk, chocolate, and Nutella in a large heavy saucepan. Cook over medium heat until melted and smooth, ~8 minutes, stirring occasionally. The mixture will be thick.

3. Remove from heat; stir in hazelnuts, vanilla, and salt. Spoon fudge into prepared pan while still warm and smooth the top. Cover and chill 1 hour or until firm.

4. Lift from pan, using foil sides as handles. Cut fudge into small squares.

Makes ~64 pieces





# FLOURLESS FUDGY BROWNIES

JONATHAN DICKEY

*I put a raspberry swirl on the brownies. It's a half-cup of raspberries put into a food processor or blender, pureed and then poured on top of the brownies before cooking, using a knife to swirl it into the batter.*  
(From Genevieve Ko in "FOOD52 simply genius recipes")

## Ingredients:

Nonstick cooking spray or  
neutral oil, for the pan  
½ c unsalted butter  
1 c semisweet chocolate chips  
⅔ c sugar  
½ c natural unsweetened  
cocoa powder  
⅛ tsp fine sea salt  
3 large eggs, at room temp\*

Optional add-ins:  
½ c chocolate chips, any type  
¾ c walnuts, toasted and  
coarsely chopped

\*When you forget to take the eggs out of the fridge to come up to room temperature, just set them in a bowl of lukewarm water (not hot or they'll cook!) while you get everything else ready.



## Directions:

**Get prepped:** Heat the oven to 325°. Line the bottom and sides of an 8" square pan with foil and lightly coat the foil with nonstick cooking spray (or rub it all over with a little neutral oil).

**Melt the chocolate:** In a medium saucepan, melt the butter and chocolate chips over low heat, stirring occasionally with a silicone spatula, until smooth. Turn off the heat, slide the saucepan onto a cool burner, and let cool to room temperature.

**Make the batter:** Meanwhile, in a large bowl nestled in a damp

kitchen towel to steady it, whisk together the sugar, cocoa powder, and salt. If the cocoa is lumpy, sift the mixture through a fine-mesh sieve, pressing through any lumps, then dump any salt left in the sieve into the bowl, too.

Break the eggs into the bowl and whisk just until smooth (but not so long that they get frothy). While whisking, steadily pour in the cooled melted chocolate until smooth. If adding more chocolate chips or walnuts, stir them in now (or sprinkle the chocolate chips on top of the batter once it's smoothed in the pan). Pour the batter into the lined, oiled pan and smooth the top with the spatula.

**Bake the brownies:** Bake until a toothpick or long, dry noodle inserted in the center comes out with moist crumbs clinging to it, 30-35 minutes.

Cool in the pan on a wire rack or cool stove burner, then grab the edges of the foil and lift out onto a cutting board. Peel off the foil, cut, and serve immediately (or freeze for 30 minutes to 1 hour first to cut neater squares).

**Make ahead and store:** The brownies keep well in a sealed container at room temperature for 5 days or in the freezer for 3 months.



# TEN-DOLLAR FRUIT PIE

JANET ALGER

*This recipe was a favorite of both of my grandmothers. It's easy to make, easy to change and a definite crowd pleaser.*

## Ingredients:

1 stick butter

1 c sugar

1 c flour

3 tsp baking powder

1/4 tsp salt

1 c milk

4 c sweetened fruit, e.g., apples, peaches, berries

## Directions:

Preheat the oven to 350°.

Melt butter in 9" square baking pan.

Mix the next 5 ingredients to make a batter.

Pour the batter over the melted butter in the baking pan.

Pour the fruit over the batter.

Bake for about 45 minutes.





# DAIRY-FREE PUMPKIN PIE

JESSICA CHINNADURAI

*(Slightly adapted from simplywhisked.com)*

## Ingredients:

1 store bought pie crust (I used a Keebler pre-made graham cracker pie shell – it doesn't contain any milk ingredients)

1 (15 oz) can pumpkin puree

$\frac{3}{4}$  c brown sugar

1 c canned coconut milk (make sure it's full fat, not "lite")

2 large eggs

1 tsp cinnamon

1 tsp pumpkin pie spice

$\frac{1}{2}$  tsp coarse salt (regular iodized salt is also okay)

## Directions:

1. Preheat oven to 425°.

2. If using pie crust:

a. Roll your crust to fit your pie plate and trim or flute edges.

b. Blind bake with pie weights for 15 minutes.

c. Remove and allow crust to cool completely before filling.

3. In a large bowl, mix remaining ingredients with an electric mixer until smooth.

4. Pour into cooled pie crust (or pre-made pie shell) and bake for 15 minutes at 425°.

5. Reduce heat to 350° and continue baking for 40-45 minutes, or until filling has set. Use the "jiggle test" to check done-ness: the middle will move slightly and appear almost liquid-y, but once you take it out and let it cool, it'll firm up. It can stay in a little longer but just make sure you don't burn the crust.

6. Remove from oven and allow pie to cool completely.

7. Cover and refrigerate until ready to serve – don't forget some almond whipped cream on top! 😊

# PUMPKIN CAKE WITH CREAM CHEESE FROSTING

ROBBI MCKINZIE

*(onceuponachef.com)*

## Ingredients:

### (Cake)

2 c all-purpose flour,  
spooned into measuring  
cup and leveled

1 tsp baking soda

½ tsp baking powder

½ tsp salt

1 tsp ground cloves

1 tsp ground cinnamon

1 tsp ground nutmeg

1½ sticks (¾ c) unsalted  
butter, melted

1½ c granulated sugar

4 large eggs

1 (15 oz) can 100%  
pure pumpkin

### (Frosting)

10 tbsp unsalted butter,  
room temp

4 oz cream cheese, room  
temp

⅛ tsp salt

1 tsp vanilla extract

3¼ c confectioners'  
sugar

## DIRECTIONS

### (Cake)

Preheat the oven to 350° and set an oven rack in the middle position. Grease a 9x13" baking dish with butter or nonstick cooking spray.

In a medium bowl, whisk together the flour, baking soda, baking powder, salt, cloves, cinnamon, and nutmeg; set aside.

In a large bowl of an electric mixer, beat the melted butter and sugar on medium speed until just combined. Add the eggs one at a time, beating well after each addition. Beat in the pumpkin. Add the dry ingredients and mix on low speed until well combined.

Turn the batter into the prepared pan and smooth the

top. Bake for 40-45 minutes, or until a cake tester inserted into the center comes out clean. Set the cake on a wire rack to cool completely.

### (Frosting)

In a large bowl of an electric mixer, beat the butter and cream cheese together on high speed until smooth and creamy, about 1 minute. Beat in the salt and vanilla. Add the confectioners' sugar and beat on low speed for 30 seconds, then switch to high speed and beat until light and creamy, about 2 minutes. Spread the frosting on the cooled cake. Cut into squares and serve. Cover any leftover cake tightly with aluminum foil and store in the fridge for up to 4 days (bring to room temperature before serving) or at room temperature for up to 2 days.

# CHOCOLATE INTRIGUE CAKE

MEREDITH WEARING

## Ingredients:

### (Cake)

3 c flour  
2 tsp baking powder  
½ tsp salt  
1 c butter  
2 c granulated sugar  
3 eggs  
1 c milk  
1½ tsp vanilla extract  
¾ c chocolate syrup  
¼ tsp baking soda  
¼ tsp peppermint extract

### (Frosting)

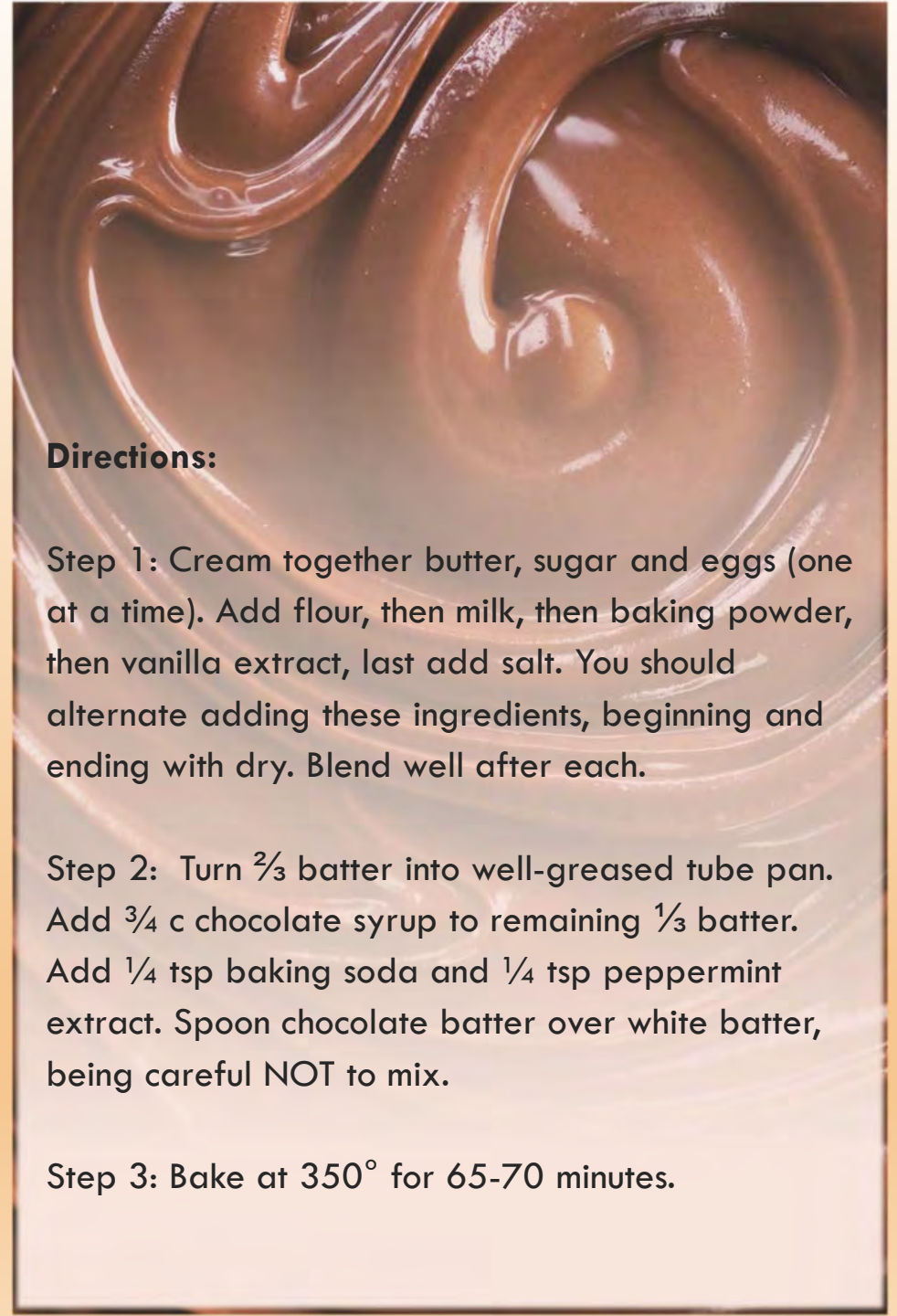
4 squares baking chocolate,  
melted  
1 egg (I leave out)  
3 tbsp butter  
2 c sifted powdered sugar  
⅓ c milk  
Beat until spreading  
consistency achieved.

## Directions:

Step 1: Cream together butter, sugar and eggs (one at a time). Add flour, then milk, then baking powder, then vanilla extract, last add salt. You should alternate adding these ingredients, beginning and ending with dry. Blend well after each.

Step 2: Turn  $\frac{2}{3}$  batter into well-greased tube pan. Add  $\frac{3}{4}$  c chocolate syrup to remaining  $\frac{1}{3}$  batter. Add  $\frac{1}{4}$  tsp baking soda and  $\frac{1}{4}$  tsp peppermint extract. Spoon chocolate batter over white batter, being careful NOT to mix.

Step 3: Bake at 350° for 65-70 minutes.





## Directions:

1. Preheat oven to 350°; butter and flour a bundt pan

2. Mix all cake ingredients together in a large bowl until well combined and pour batter into prepared pan

3. Bake for about 50 minutes, until a tester comes out clean

4. While the cake is baking, whisk together the sifted powdered sugar and sherry to make the glaze/syrup

5. When the cake is done, remove from oven and, without unmolding the hot cake, poke the exposed top (really the bottom) all over with a skewer, toothpick, fork, or whatever you have on hand

6. Drizzle a good amount of glaze (a little less than half, doesn't need to be exact) over the holes and let absorb for about 5 minutes

7. Unmold the cake onto a rack or tray and repeat the process - poke holes all over the top and drizzle with more glaze until well soaked, leaving a bit of the glaze behind

Note: I usually do this directly on the serving tray but be forewarned that the glaze tends to get everywhere so if you're aiming for a clean presentation, it's best to put down some parchment paper or foil for easier cleanup.

8. Let cake cool completely

9. While the cake is cooling, sift some more powdered sugar into the remaining bit of glaze to make a thicker icing

10. When the cake is completely cooled, drizzle the icing over the top of the cake and let it run decoratively down the sides.



# SHERRY BUNDT CAKE

MARGARET SWEENEY

***Note on sherry:** There's no need to splash out for anything expensive for this recipe, but I recommend using a dry variety (Fino, Amontillado, Manzanilla, or a dry Oloroso) rather than a sweet variety (Cream, Dulce, Pedro Ximénez, or Moscatel) because the cake is so sweet already. However, the recipe will work with any type of sherry you can get your hands on, **except** cooking sherry (the type sold at the grocery store, e.g. Holland House) which has salt in it. (From Sadie Stein, jezebel.com)*

## Ingredients:

### (Cake)

- 1 box yellow cake mix
- 1 large (~5.1 oz) box regular vanilla instant pudding mix, or use 2 small (~3.4 oz) boxes
- 1 c vegetable oil
- $\frac{3}{4}$  c sherry wine (see note)
- 5 large eggs

### (Glaze)

- 1 c powdered (confectioner's) sugar (sifted to avoid lumpiness)
- $\frac{1}{2}$  c sherry

Note: should be quite liquid, more like syrup



# GLUTEN FREE CHOCOLATE CAKE

ANGELA RASMUSSEN



## Ingredients:

(Cake)

1 ½ c all-purpose GF flour blend (I used Better Batter)

¾ tsp xanthan gum (omit if your blend already contains it)

1 4 tbsp unsweetened cocoa powder

½ tsp kosher salt

½ tsp baking soda

1 c granulated sugar

¾ c sour cream at room temperature

½ c neutral oil (vegetable, grapeseed, peanut, canola)

2 (100 g weighed out of shell) eggs at room temperature, beaten

1 tsp pure vanilla extract

¾ c warm water (~80°)

(Frosting)

½ c butter, softened

½ c unsweetened cocoa

⅓ c whipping cream

⅛ tsp salt

1 (16 oz) package powdered sugar

Makes 3 cups.



## Directions:

### (Cake)

1. Preheat your oven to 350°. Grease a 9" round or square baking pan and set it aside.
2. In a large bowl, place the flour, xanthan gum, cocoa powder, salt, baking soda and sugar, and whisk to combine well.
3. Create a well in the center of the dry ingredients and add the sour cream, oil, eggs, vanilla, and water, and mix to combine well. The batter should be very thickly pourable.
4. Scrape the batter into the prepared pan, smooth into an even layer and place in the center of the preheated oven.
5. Bake until a toothpick inserted in the center of the cake comes out mostly clean or with a few moist crumbs attached (about 30 minutes). Do not overbake.
6. Remove the cake from the oven and allow to cool for 10 minutes in the pan before inverting onto a wire rack to cool completely.

### (Frosting)

1. Beat first four ingredients at medium speed with an electric mixer until creamy.
2. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy.





# CARROT CAKE

LORNA OLIVIGNI TRIPLETT

## Ingredients:

(Cake)

3 c flour

2 c sugar

2 tsp baking powder

1 tsp soda

2 tsp cinnamon

Pinch salt

1 c Wesson oil

2 c grated carrots

1 small can crushed  
pineapple (including juice)

2 tsp vanilla

3 eggs

1 ½ c pecans

(Icing)

1 box powdered sugar

1 stick oleo

1 (8 oz) pkg cream cheese  
or 1 pt sour cream

1 tsp vanilla

½ c chopped pecans

1 c flake coconut (optional)



## Directions:

Sift and mix dry ingredients. Add liquids, then nuts, to mixture. Beat eggs in last. Bake 1 hour at 350°. Use tube or long layer pan.

Cream all together well, spread on warm cake.



# CHIP'S CHOCOLATE BIRTHDAY CAKE

CHIP BUBECK

*My wife Linda is a complete chocaholic and this is the richest most chocolatiest cake I've ever made. I have been making it for her birthday every year since 1999 (within only a few exceptions!)*

*It is not the easiest recipe...this is an all-afternoon adventure in the kitchen for me – and you should see the mess I make while cooking it! But like I said, it is the best ever!*



## Ingredients:

### (Cake)

1 1/2 sticks (6 oz) butter, softened

3 c sugar

3 eggs

2 tsp vanilla extract

4 (1 oz) squares unsweetened chocolate, melted

3 c flour

3 tsp baking soda

1/2 tsp salt

3/4 c buttermilk

1 1/3 c boiling water

3/4 to 1 c diced roasted almonds

### (Ganache)

18 oz (3 c) semisweet or bittersweet chocolate chips, chopped

1 1/2 c heavy cream

2 tbsp butter, cut up

1 tsp vanilla extract





## Directions:

1. Preheat oven to 350°. Grease two 9" round cake pans. Dust with flour, tap out excess.

2. In a large bowl, beat together butter and sugar with an electric mixer on medium speed until light and fluffy, 1 to 2 minutes. Add eggs and vanilla and beat until well blended. Add chocolate and beat 1 to 2 minutes.

3. Mix together flour, baking soda, and salt. Add to chocolate mixture in two additions alternately with buttermilk.

Beat until well blended. With mixer on low speed, add boiling water and beat until smooth (batter will be thin). Pour batter into prepared pans.

4. Bake 35 to 40 minutes, or until a cake tester inserted in center comes out clean. Let cool in pans 10 to 15 minutes, then unmold onto racks and let cool completely.

5. In a 2 qt glass measure, combine chocolate chips and heavy cream. Heat in a microwave oven on High 3 minutes,

or until melted and smooth when stirred. Stir in butter and vanilla.

6. Cover and refrigerate 1-1½ hours, or until ganache holds its shape and is thick enough to spread on cake.

7. Cover a cake layer with a little more than one third of Chocolate Ganache. Set second cake layer on top. Frost top and sides of cake with remaining ganache. Press almonds into side of cake. Refrigerate cake 3-4 hours, or until ganache is firm, before serving.





# GRANDMA RAMEY'S JAM CAKE

JANET ALGER

*I got this recipe from a friend when I lived in Kentucky. This was her grandmother's recipe, and she always insisted that the blackberry jam must have seeds. Your choice!*

## Ingredients:

- 1 c sugar
- $\frac{3}{4}$  cup butter
- 3 large eggs
- $\frac{1}{2}$  c buttermilk
- 2 c all-purpose flour
- 1 tsp baking soda
- 1 tsp ground allspice
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 c blackberry jam (with seeds preferred)
- 1 c pecans, roughly chopped

## Directions:

Preheat oven to 350°. Grease and flour a tube or Bundt pan. Set aside.

Cream together butter and sugar. Whisk together eggs and buttermilk until well combined.

Mix flour, baking soda and spices and sift. Add egg-buttermilk mixture alternately with dry ingredients, beating after each addition. Fold in jam and pecans, mixing until well combined.

Pour into the pan making sure that the batter fills all the crevices.

Bake 50 minutes to an hour or until tests done with toothpick.





# GRANDMA ALGER'S APPLE SPICE CAKE

JANET ALGER

*A cake to die for!*

## Ingredients:

5-6 medium cooking  
apples, such as Granny  
Smith

1 c walnuts, roughly  
chopped

1/2 + 1 1/2 c flour, divided

1/2 c vegetable shortening

2 c sugar

2 large eggs

2 tsp vanilla

2 tsp baking soda

2 tsp ground nutmeg

2 tsp ground cinnamon

1 tsp salt

4 tbsp hot water

Confectioner's sugar

## Directions:

Preheat oven to 350°.

Wash apples thoroughly. Peel, core and chop into 1/2" pieces and place in a medium bowl. Add walnuts. Mix in 1/2 c of flour to cover apples and nuts. Set aside.

In a large bowl, cream together shortening and sugar. Stir in eggs and vanilla.

In a medium bowl, sift 1 1/2 c of flour, baking soda, nutmeg, cinnamon and salt. Stir half of the flour mixture into the sugar mixture. Beat in 2 tbsp of hot water. Beat in the rest of the flour and water.

Stir in apples and nuts.

Coat cake pan(s) with nonstick cooking spray and spread cake batter into pan(s).

Bake cake for 50 minutes or a toothpick poked into "cakey" portion comes out clean. Do not bake until the apples are solid, because then they become rubbery.

Yield: two 8" or one 9x13" cake





# DRINKS

Gingersnap Cocktail (2021)

Chocolate Gelt Cocktail  
(2021)

Cranberry Lime Shrub (2021)

Bijou (2021)

Gin and Apple Cider (2021)

Kombucha Holiday Punch  
(2021)

Yuzu Maple Leaf Cocktail  
(2021)

# GINGERSNAP COCKTAIL

GREG McELHATTON

*For something a little different to still provide that kick -- and great for future holiday parties -- this drink tastes just like the cookie it's named after. With only three ingredients (and fairly easy proportions), it's a piece of cake to make in a glass for one person, or in a pitcher for an entire group.*

## Ingredients:

1 oz Amaretto

2 oz ginger beer (preferably Jamaican-style, but any will do)

¼ tsp bitters

## Directions:

Combine over ice and serve.

Try not to have too many, they'll sneak up on you.



# CHOCOLATE GELT COCKTAIL

MEGAN SOMERS

## Ingredients:

3 oz chocolate vodka (I like 360 Double Chocolate)

1 oz Goldschläger

Cocoa powder, for garnish

## Directions:

Line the rim of a martini glass by dipping into water and then cocoa powder. Put vodka in a cocktail shaker, add ice, shake well and strain into your glass. Add Goldschläger, gently stir, and enjoy! You could also top it off with some fresh whipped cream.



*I love this adult version of Hanukkah gelt—definitely an improvement over those tiny foil-wrapped, barely edible chocolates, and so easy to make!*



# BIJOU

LISA OBERSTOETTER

## Ingredients:

1 oz gin (I prefer Hendrick's here)  
1 oz sweet vermouth  
1 oz green chartreuse

## Directions:

Stir with ice in a mixing glass. Strain and pour into a coupe glass.  
Garnish with a lemon peel.

Cheers!



# CRANBERRY LIME SHRUB

GREG McELHATTON

*You'll need to prepare the base of this drink in advance (it keeps well in the fridge), but not only does this have a great taste of the holidays, but even without the vodka (for those not old enough) it tastes great. Just make sure the kids don't grab your glass by accident.*

## Ingredients:

1 2 oz (3 c) cranberries, rinsed and picked over  
1 c granulated sugar  
 $\frac{3}{4}$  c Champagne vinegar or white wine vinegar  
1 strip lime zest ( $\frac{1}{2}$ " x 2")  
1 c seltzer, tonic water, or sparkling cider  
1 fl. oz vodka (optional)

## Directions:

In a 4 qt saucepan, combine the cranberries, sugar, vinegar, and lime zest with 3 c of water and bring to a boil over medium-high heat. Reduce the heat to low, cover, and simmer until the cranberries are completely broken down, about 20 minutes. Let cool.

Purée with an immersion blender. Strain through a fine sieve set over a large bowl, pressing hard on the solids to extract as much liquid as possible.

Per drink, combine 3 to 4 tbsp of the chilled shrub with cold seltzer (and vodka, if you like).



# GIN AND APPLE CIDER

GREG McELHATTON

*Who says apple cider-based drinks are only for autumn?  
I've given this drink to people who say they hate gin, and  
they still love it!*

## Ingredients:

Ice

1 part gin

3 parts unsweetened apple cider

1 dash orange bitters per serving

Orange peel, cut into long spirals, for garnish



## Directions:

Fill a rocks glass with ice. Add the gin, cider and bitters, and stir. Garnish with the orange peel.

For a group, mix the gin and apple cider in pitchers, then let guests add their own bitters and garnish.



# KOMBUCHA HOLIDAY PUNCH

MARGARET SWEENEY

*(From Heidi Swanson, 101cookbooks.com)*

## Ingredients:

1 bottle prosecco  
2 c ginger kombucha  
1 c gin  
Sparkling water, to taste  
Lots of ice, or ice molds

## Directions:

Combine the prosecco, kombucha, and gin in a punch bowl or pitcher with lots of ice, or an ice mold. Serve straight, or topped off with sparkling water, to taste.



# YUZU MAPLE LEAF COCKTAIL

MARGARET SWEENEY

(From Heidi Swanson, *101cookbooks.com*)



## Ingredients:

2 oz /  $\frac{1}{4}$  c bourbon (I used Michter's)

$\frac{3}{4}$  oz /  $1\frac{1}{2}$  tbsp good maple syrup

$\frac{1}{2}$  oz / 1 tbsp well-strained, fresh yuzu juice (or more Meyer or regular lemon juice)

$\frac{1}{2}$  oz / 1 tbsp well-strained, fresh Meyer

Lemon juice

Extra small pinch of fine grain sea salt

Ice

## Directions:

Chill a few small cocktail or cordial glasses in the freezer. I typically use ones that are larger than shot glasses, but not quite by double.

Combine the bourbon, maple syrup, citrus juices, and salt in a cocktail shaker or jar (with lid). Fill with ice, cover, and shake vigorously - well enough that that maple syrup gets well incorporated. It's heavier than the other liquids and likes to hug the bottom of the shaker; you also want to give the salt time to dissolve.

Strain into the chilled glasses and serve immediately.

Makes 2-3 small drinks, or one larger cocktail.



## MISCELLANEOUS

Play dough (2023)

Easy DIY Sweet Potato Dog Chews (2023)

Easy Peanut Butter & Pumpkin Dog Cookies (2023)

Tips for Gluten-Free Cooking (2023)

Cooking tips 😊





# PLAY DOUGH

JANET ALGER

*Easy entertainment for a rainy day!*

## Ingredients:

1 ½ c water  
½ c salt  
2 tbsp alum  
2 tbsp vegetable oil  
Food coloring, optional  
2 ½ c + 2 tbsp flour

## Directions:

Mix water and salt in a medium saucepan and heat to a boil, stirring to dissolve the salt.

Remove from the heat and stir in alum and oil, as well as food coloring as desired.

Add the flour to a medium size bowl. Pour the mixture into the flour and knead until well combined.

Cool the dough and play!



# EASY DIY SWEET POTATO DOG CHEWS

JANET ALGER

*Dogs love these and they're super healthy!*

*(From Sam Turnbull @itdoesnttastelikechicken)*



**Ingredients:** 2 sweet potatoes!

## **Directions:**

1. Preheat oven to 250°.
2. Use a knife or mandoline to cut the sweet potato into slices. I sliced mine into coins because my dog is small but, if you have a bigger dog, you could slice them lengthwise for larger chews. You don't want the pieces to be too thin, or they will just get crispy and not chewy, so make sure they are no thinner than 1/4".
3. Arrange them in a single layer on the baking sheets and bake for 2½-3 hours flipping once halfway through until they are shrunken, dried out, and some pieces are a bit crispy, while others are a bit chewy.
4. Let cool, then store in an air-tight container in the fridge for about 3 weeks.



# EASY PEANUT BUTTER & PUMPKIN DOG COOKIES

JANET ALGER

*Just 3 ingredients. These are so easy and make wonderful gifts from Santa Paws!*

## Ingredients:

- 1/2 c natural peanut butter, no salt, sugar or other ingredients
- 1 c canned organic pumpkin puree, not pumpkin pie filling
- 1 3/4 c oat, whole wheat or whole grain brown rice flour

## Directions:

Preheat oven to 350°. Line a cookie sheet with parchment paper.

In a large bowl, stir together the peanut butter and pumpkin. The proportions of peanut butter and pumpkin aren't really important. Stir in the flour 1/4 c at a time until the dough is soft but not sticky.



Roll or pat out the dough between 2 pieces of parchment paper to 1/4" thick. Use a bone shaped cookie cutter to cut out the dough. If you don't have a cookie cutter, use a glass or cut into squares with a knife. Place the cookies on the prepared pan.

Bake until light brown and crispy. The time depends on your oven and the thickness of the dough.

Cool cookies on the pan for 5 minutes and then transfer to wire rack to completely cool.

Store the cookies in an airtight container at room temperature for up to a week or freeze for up to 3 months.



# TIPS FOR GLUTEN-FREE COOKING

ANGELA RASMUSSEN

## **Providing gluten-free options**

when you are cooking for others may be easier than you think! With a little planning, you can include gluten-free options—or even a completely gluten-free meal!—when entertaining friends on a gluten-free diet.

Important: If you know that you will be cooking for someone who eats gluten-free, talk to them first to see what they are comfortable with. Because of the risk of cross-contamination, some people will only feel comfortable bringing their own food, which is okay. Or they may feel better about eating something only after receiving a list of the exact ingredients and brands used to it.

Gluten is a protein that is found in wheat, barley, rye, and hybrids grains. Oats do not generally contain gluten, but due to crop

rotation, oats are presumed to be contaminated with gluten. However, oats that are marked “gluten-free” have been specially grown to prevent contamination.

Gluten shows up in many unexpected places. Soy sauce, Rice Krispies, and veggie burgers often contain gluten. Always look for “gluten-free” on the packaging and check with individuals eating a gluten-free diet to determine what is safe for them to eat.

## **Easy gluten-free cooking:**

Dishes from cultures with a rice- or corn-based diet can be a great place to start: Tacos, stir fry, and curry recipes usually do not include gluten-containing ingredients, or they can easily be replaced (use corn tortillas instead of flour tortillas, for example.)

For a buffet style meal, it may be

possible to have all or nearly all parts of the meal gluten-free without other guests even noticing! With some planning, a potato bar, taco bar, or salad bar could all be gluten-free.

If a recipe calls for flour for thickening (such as soup or gravy), try using cornstarch instead.

Making a gluten-free dessert can be easy and often indistinguishable from glutinous ones! Most gluten-free brownie mixes are great. For desserts from scratch, get gluten-free one-to-one flour. You can use it in your usual recipes to make them gluten-free (assuming they do not contain other glutinous ingredients.) Note that it can be hard to roll out dough with gluten-free one-to-one flour, and it's best in recipes with chocolate or other flavors that mask the lack of wheat.

**How to best provide gluten-free options** when most of the food contains gluten:

Keep gluten-free dishes separate from the glutinous ones.

Invite anyone who only wants gluten-free food to dish up first before any contamination happens.

It's a good idea to set aside a portion of the gluten-free dishes in advance to prevent contamination.

Appetizers and side dishes such as veggie and fruit platters, cheese, hummus, and chips are often gluten-free. Just check the label if it has multiple ingredients.

Separate gluten-containing foods from the gluten-free ones that are commonly paired. For example, when serving cheese and crackers or hummus and pitas, keep them on separate plates.



AND  
THERE'S  
ALWAYS  
DELIVERY

... *enjoy!* 😊

